

- [Home](#)
- [About](#)
- [Articles](#)
- [Classes and Events](#)
- [The Book](#)

# “It’s Not You, it’s Brie” Cheese Club at Solano Cellars

by kirstin on February 24, 2011



Mayor of Nye Beach- photo courtesy of Rivers edge Chevre website

It has been a while since I wrote about the glories of the “It’s Not You, it’s Brie” cheese club, so I thought I’d toss the little fella a (milk) bone and share the latest selection write ups. Every month I put together a pick-up only cheese club in conjunction with [Solano Cellars](#) wine shop and wine bar, composed of three of my favorite cheeses that month, plus an accompaniment to pair with one of the selections. The following three cheeses are the picks from February (this month I was feeling the domestic love). I hope you have a chance to try some of these beauties near you, and there’s some additional info about the club at the end of the post in case you’d like to here more.

## **Cheese club descriptions:**

### **[Bohemian Creamery’s](#) Caproncino**

Bohemian Creamery is a two-woman organic goat and cow milk cheese dairy in Sebastopol that opened just two years ago but whose wheels are already on the cheese list at French Laundry. Broad in range, they make everything from an asiago style to a cheese shaped like a breast (so says owner Lisa) named Bodacious. Caproncino is a pressed, firm yet lush goat cheese, with sweet cream and light mushroom flavors. Want it a little earthier? Eat the rind- I always do on this one. Drink with a peppery, herbal Crab Franc like the La Tête Rouge “Tête de Lard,” or serve with the sweet olive oil Spanish flatbread included in the club.

### **[River’s Edge Chevre](#) Mayor of Nye Beach**

I think we’re feeling comfortable enough with each other that we can talk washed rinds now. Washed rinds

smell funky. Like socks, but the best socks possible, like Marc Jacobs limited addition cashmere knee highs. As a this style of cheese ages, a cheesemaker rubs down the wheels with a brine that promotes the growth of *Brevibacterium linens*- a good bacteria that produces a slightly stinky scent with one of the sweetest tastes known to cheeses. This one's rubbed with water and Rogue's Dead Guy Ale. Beneath the Mayor of Nye Beach's orange-red rind is a velvety, thick goat cheese paste just waiting to soften. Leave out an hour before serving and try with an Arend triple Belgian beer (sold in house!).

### [Pedrozo Dairy](#) **Black Butte**

The Pedrozos only make their Black Butte Reserve in the spring when their cows are grazing on the lushest Sacramento Delta vegetation- lots of rye grasses. The result is a stunning cheese with grassy, floral notes that develops walnut and brown butter flavors as it ages. Although made in simple, straight-forward traditional manner, it often outshines wheels sold at higher prices. Have in a rocking grilled cheese sandwich or enjoy with chestnut honey and hazelnuts after dinner, with a big California red like T-Vine Grenache or Marietta Cuvée Anglee.

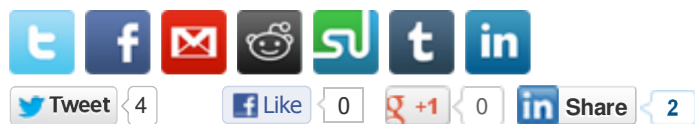
**Want to hear a little more about the club? Here goes:**

"Do you remember when you were aching to take some of that oozing, buttery triple-crème you had at the wine bar home? What about that seasonal sheep's milk Pecorino Foglie di Noce wrapped in walnut leaves and rubbed with olive oil you sampled in the Regional Italian Wine and Cheese Class? They remember you too.

In the tradition of Solano Cellars's world famous wine clubs, Solano Cellars is starting a club that brings the world of artisan cheese into your home. Every month, wine bar manager, cheese instructor, writer, and author of "It's Not You, it's Brie" Kirstin Jackson, chooses her favorite three cheeses- some wine bar favorites and some club exclusives- for you to sample.

Every club comes with wine recommendations for bottles available on the shop floor and (there's more!) write-ups similar to the descriptions found on Kirstin's cheese blog. At least one of the club cheeses will be ripe and ready as Frog Hollow peaches in late July, and the other two will be happy to sit tightly wrapped in your fridge for a couple-three weeks. The club will total \$25 and will be available mid-month, every month. **Pick up ONLY."**

Be Sociable, Share!



{ 2 comments... read them below or [add one](#) }



amanda [February 26, 2011 at 2:37 AM](#)

cindi was telling me how great the cheeses were this month, especially the caproncino, being very dense and there fore unique in the fresh goat cheese realm. Thanks for a very great club and birthday gift for sister cindi!

[Reply](#)



[It's Not You, it's Brie](#) [March 1, 2011 at 9:42 AM](#)

Thanks Amanda, Sister Cindi deserves all the best! Loved that Capronico too.

[Reply](#)

Leave a Comment

Name \*

E-mail \*

Website

☐ Subscribe to followup comments via e-mail

{ 1 [trackback](#) }

- [Tweets that mention "It's Not You, it's Brie" Cheese Club at Solano Cellars -- Topsy.com](#)

Previous post: [Salvatore Bklyn Ricotta Goodness](#)

Next post: [Sonoma Cheese Conference: Cheese Bonding](#)

### • **Subscribe to Posts**

- [RSS Feed](#)
- [Subscribe by Email](#)


- To search, type and hit e

### • **Archives**

- [April 2013](#)
- [March 2013](#)
- [February 2013](#)
- [January 2013](#)
- [December 2012](#)
- [November 2012](#)
- [October 2012](#)
- [September 2012](#)

- [August 2012](#)
- [July 2012](#)
- [June 2012](#)
- [May 2012](#)
- [April 2012](#)
- [March 2012](#)
- [February 2012](#)
- [January 2012](#)
- [December 2011](#)
- [November 2011](#)
- [October 2011](#)
- [September 2011](#)
- [August 2011](#)
- [July 2011](#)
- [June 2011](#)
- [May 2011](#)
- [April 2011](#)
- [March 2011](#)
- [February 2011](#)
- [January 2011](#)
- [December 2010](#)
- [November 2010](#)
- [October 2010](#)
- [September 2010](#)
- [August 2010](#)
- [July 2010](#)
- [June 2010](#)
- [May 2010](#)
- [April 2010](#)
- [March 2010](#)
- [February 2010](#)
- [January 2010](#)
- [December 2009](#)
- [November 2009](#)
- [October 2009](#)
- [September 2009](#)
- [August 2009](#)
- [July 2009](#)
- [June 2009](#)
- [May 2009](#)
- [April 2009](#)

• **Take me home!**



[It's Not You, It's Brie](#)  
 Kirstin Jackson  
 Best Price \$4.73  
 or Buy New \$13.66  
 Buy from [amazon.com](#)

[Privacy Information](#)

## • Tweet Up?

Tweets
Follow



**Kirstin Jackson** 12h  
@ItsBrieBlog  
Extrem cheese and wine  
class, go! At the  
[@cheeseschoolsf](#)  
[instagram.com/p/YOiOu6jxKJ/](#)  
Expand



**Kirstin Jackson** 16h  
@ItsBrieBlog  
Today is National Cheese Ball  
Day! Good lord, this almost  
passed me by! Need some  
artisan ball recipes?  
[npr.org/templates/stor...](#)  
Show Summary

Tweet to @ItsBrieBlog

## • Become an “It’s Not You, It’s Brie” fan – publishes Nov 6th

"It's Not You, It's Brie"



Promote Your Page Too

## • Cheese blogs

- [cheese and champagne](#)
- [cheese is alive](#)
- [cheese underground](#)
- [Curd Nerd- Cheese Solidarity](#)
- [gordonzola](#)
- [Know Whey](#)
- [lactography](#)
- [madame fromage](#)
- [Olde Sow Farm](#)
- [pacific northwest cheese project](#)
- [So Cheese, France](#)
- [so you want to be a cheesemaker](#)
- [the house mouse](#)
- [the saxelby almanac](#)

## • cheese, wine, cooking shops i like

- [cheese plus](#)
- [cheeseboard collective](#)
- [cowgirl creamery](#)
- [kermit lynch](#)
- [solano cellars wine shop/wine bar](#)
- [the cheese school of san francisco](#)
- [the pasta shop cheese counter](#)
- [vintage berkeley](#)

## • dairy blogs

- [a dairy goddess](#)
- [farm lady tales](#)
- [gilmer dairy – youtube](#)

- **fav food & wine blogs**

- [chocolate and zucchini](#)
- [chubby hubby](#)
- [david lebovitz](#)
- [delicious days](#)
- [straight outta chocolate](#)
- [taste cheese](#)
- [the culinary life](#)
- [the martha blog](#)
- [the red cook](#)
- [zen can cook](#)



- This work by [Kirstin Jackson](#) is licensed under a [Creative Commons Attribution-NonCommercial-NoDerivative Works 3.0 United States License](#).

Site maintained by [SJS Food Media](#)

[WordPress Admin](#)